CHAPEAU!

A French Bistro

1408 Clement St. at 15th Ave.
San Francisco, CA 94118

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APPETIZERS

Oyster on the Half Shell,
Red Wine Vinegar Mignonnette (Each) 2.00 (**+ $2.00** on the Menus)

Traditional **Onion Soup** 9.00

P.E.I. Mussels Soup,
Crème Fraiche, Parsley & Garlic Croutons 9.75

Traditional **Escargots de Bourgogne**
in Butter, Parsley & Garlic 9.75

Mesclun Salad with Crème Dijonnaise,
Red Seedless Grapes, Pistachio, Fried Camembert & Walnut Bread 10.50

Warm Brie on Potato & Leek Darphin, Mizuna & Walnuts,
Red Wine Reduction 12.00

Trio of Salmon
Gravlax, Tartar & Caviar, Egg Mimosa, Fried Capers & Crème Fraîche,
Micro Herbs with Lemon Dressing 10.50

Deep Fried **Black Tiger Prawns** with Shredded Phylo Dough,
Tomato & Onion Marmalade, Petits Légumes, Herbed Aïoli 13.00

Salade Landaise:
Frisée, Duck Confit & Smoked Duck Magret,
Fingerling Potato Chips, Classic French Vinaigrette 12.50

COMME VOUS VOULEZ!...

Prince Edward Island **Mussels**
Steamed with White Wine, Shallot & Parsley,
Pommes Frites & Rouille
9.00/ 18.00

Porcini Crusted Veal **Sweetbreads**,
King Trumpet Mushrooms, Baby Carrots
& Turnips, Truffle Sauce, Fried Leeks,
White Truffle Oil 12.00/ 24.00

PALATE CLEANSER

Trou Normand: Green Apple Sorbet,
Calvados 4.50

Colonel: Lemon-Ginger Sorbet,
Citrus Infused Vodka 4.50

ENTREES

Vegetable Napoleon:
Barley & Wheat, Lentils with Dried Fruits & Toasted Almonds, Curry Cauliflower Mousse,
Artichoke Dôme, Green Curry Sauce 19.50

Wild Caught **Skate Wing** in a Brown Butter, Fingerling Potato,
Sauce Grenobloise, Mache 22.00

Louisiana Gulf Wild **Flounder**,
Mashed Potatoes, Braised Leeks, P.E.I. Mussels & Manila Clams, Asparagus en Tranches,
Mussels-Saffron Sauce 23.50

Cassoulet de Toulouse:
Canellini Beans, Shredded Braised Lamb Shoulder,
Duck Leg Confit, Garlic & Toulouse Sausage 22.00

Lavender Honey & Dijon Glazed **Petit Poussin**,
Roasted Potatoes with Bacon & White Mushrooms, Caramelized Pearl Onions,
Jus de Poulet 22.00

Pan Seared Maple Leaf Farms **Duck Breast**,
Creamy Truffled Polenta, Salsifies, Pears & Grapes,
Green Peppercorn Sauce 24.00

Filet Mignon,
Pommes de Terre Landaise, King Trumpet & Oyster Mushrooms,
Sauce à la Périgourdine 28.00 (**+$6.00** on the Menus)

Please pardon our appearance while we remodel

Did you Know?
Without the"!", chapeau simply means "hat". With the "!", chapeau! means "wow!"

MENU 1

Create your own **3 Course Menu**:
Choice of Appetizer, Entrée & Dessert

38.00

MENU 2

Create your own **4 Course Menu**:
Choice of Appetizer, Tasting Fish, Choice of Entrée & Dessert

46.00

with a Trou Normand or a Colonel

50.50

VEGETARIAN MENU

Warm Brie on Potato & Leek Darphin, Mizuna & Walnuts,
Red Wine Reduction

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Vegetable Napoleon
Barley & Wheat, Lentils with Dried Fruits & Toasted Almonds, Curry Cauliflower Mousse,
Artichoke Dôme, Green Curry Sauce

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Any **Dessert** from "a la Carte"

38.00

Chef de Cuisine: Philippe Gardelle

In order to preserve the quality of the Dining Experience, Please refrain from using your Cell Phone.

Corkage fee: $18.00 per 750ml

18% Gratuity will be added to any party of 7 or more.

Gift certificates available.

The restaurant is not responsible for lost or stolen items.
We reserve the right to refuse service to anyone.

In order to comply with Healthy SF, a $1.65 charge per person will be added to your check.

E-Mail Address: chapeaubistro@earthlink.net
Web Address: www.chapeausf.com

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Chapeau! Dine around Town

Mesclun Salad with Crème Dijonnaise,
Red Seedless Grapes, Pistachio, Fried Camembert & Walnut Bread
Or
Cauliflower Soup, Braised Savoy Cabbage Stuffed with Vegetable Mirepoix,
White Truffle Oil
Or
Trio of Salmon
Gravlax, Tartar & Caviar, Egg Mimosa, Fried Capers & Crème Fraîche,
Micro Herbs with Lemon Dressing

!

Prince Edward Island **Mussels**
Steamed with White Wine, Shallot & Parsley,
Pommes Frites & Rouille
Or
Louisiana Gulf Wild **Flounder**,
Mashed Potatoes, Braised Leeks, P.E.I. Mussels & Manila Clams, Asparagus en Tranches,
Mussels-Saffron Sauce
Or
Pan Seared Maple Leaf Farms **Duck Breast**,
Creamy Truffled Polenta, Salsifies, Pears & Grapes,
Green Peppercorn Sauce

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Profiteroles
Or
Tahitienne Vanilla Bean **Crème Brûlée**
Or
Basil Napoleon
Maui Pineapple, Manilla Mango, Banana, Kiwi & Strawberries,
Champagne-Citrus Pastry Cream, Feuille de Brique

34.95
Available everyday but Fridays & Saturdays.

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